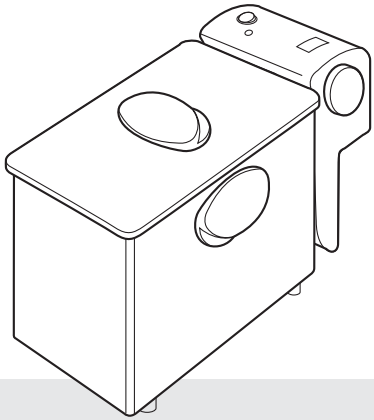
morphy richards

Brushed stainless steel fryer

Please read and keep these instructions



UK 08450 777700
Eire 1800 409119

Helpline

& **order line**
for replacement parts

getting the best from your new fryer...

Hot oil

Don't attempt to move the fryer while it is still hot - wait two hours after frying for your fryer to cool

Easy cleaning

Your fryer breaks down into component parts for easy cleaning, but don't immerse the control unit in water

Care of the basket handle

After frying, allow the fryer to cool for two hours before folding in the basket handle

Storage lid

The lid should not be in place during heating up or frying

2year guarantee

CE

www.morphyrichards.co.uk

Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

There is danger of personal injury and the danger of damage to property and the appliance.

Please read the following essential safety advice.

Your safety

- **Never attempt to move your fryer until it is completely cool.** This can take up to two hours. Use the handles at the sides.
- **To protect against electric shock do not immerse cord, plugs, or control unit in water or other liquid.**
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Never leave the fryer unattended when connected to the electricity supply.
- Never lean over the fryer when in use.

Product safety

- **The control unit and heating element of the fryer must never be immersed in water. They should be cleaned with a damp cloth and/or tissue paper.**
- **Do not place the lid on the fryer when in use or heating up. The lid is for storage only and should be replaced after use.**
- **After frying, allow 2 hours for oil to cool down before folding handle into basket, or it may melt.**
- Before use, always ensure that the internal tank is positioned correctly in the fryer body ie. the max/min level indicators should be to the right of the fryer D.
- Never connect the fryer to the electricity supply without oil in the tank.
- Do not melt solid fat in the frying basket as it may damage the appliance. Cut the fat into pieces and place them directly into the tank.
- Never operate with oil level below the minimum mark or above the maximum mark.

Location

- Do not use outdoors.
- Place the appliance on a horizontal, flat and stable surface away from any heating source and where it cannot be splashed by water.
- Do not use your fryer under wall mounted cupboards.

Other safety considerations

- Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Telephone Morphy Richards for advice.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use appliance for other than intended use.
- Always wait for the oil to cool down before emptying the tank. This can take up to two hours.
- Always dry food *before frying* eg. chips which are too wet can cause the hot oil to froth excessively.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections. Reduce the length of the lead by storing the excess in the cord storage cavity.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

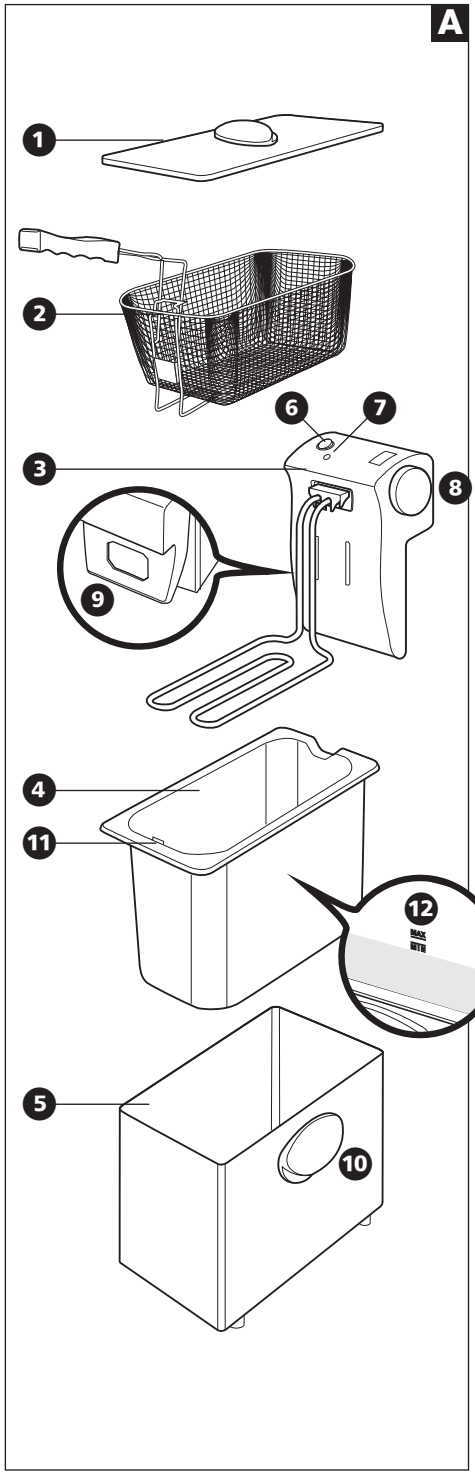
Treating burns

Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Features

The fryer consists of five main components which dismantle easily for cleaning.

1. **Lid** for storage use
2. **Basket** with locking handle and 1.2kg food capacity (see 'Frying times & temperature chart' for maximum capacity of different foods)
3. **Control unit** with element and cable
4. **Tank** stainless steel
5. **Body**
6. On/off switch with power on light
7. Temperature indicator light
8. Variable temperature control
9. Cord storage and reset button cavity
10. Carrying handles
11. Internal rest for raised frying basket
12. Oil/fat level indicator



Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

For appliances supplied with fitted plug

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: This appliance must be earthed.

Should the fuse in the 13A plug require changing, a 13A BS 1362 fuse must be fitted.

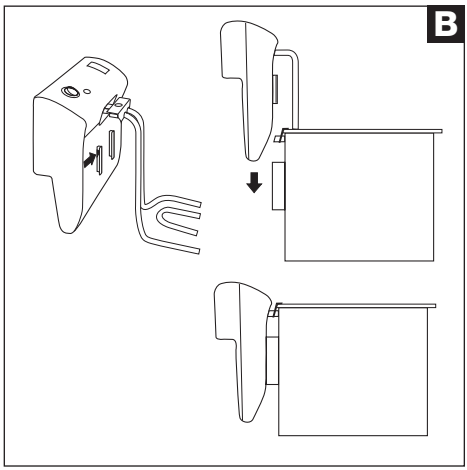
Preparing for the first time

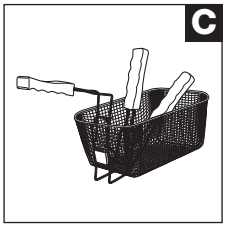
Clean the parts to remove any dust or manufacturing residues.

1 Ensure fryer is disconnected from the electricity supply.
2 Remove the lid, control unit, basket and tank.
• Note that the basket handle folds back and locks into position **C**.
3 Wash the lid, basket and tank by hand in hot soapy water.
• You can wash the tank in the dishwasher.
4 Wipe the control unit with a damp cloth and/or paper tissue. IMPORTANT: Never immerse the control unit in water.
5 Dry all parts of your fryer thoroughly and replace the tank, control unit, basket and lid. When replacing the tank, make sure that it is in the correct way round with the max/min lines to the right **D**.

Assembly

Assemble as shown **A**. Ensure the control unit is correctly fitted to the back ensuring the two ribs of the control unit slide into the two slots **B**. A safety switch prevents the fryer from switching on if fitted incorrectly.





Filling

Remove the lid and take out the basket.

IMPORTANT: Do not connect the fryer to the electricity supply if there is no oil or fat in the tank.

Filling with oil

Pour the oil into the tank up to the maximum level indicated **D** (approx. 3.2 litres of oil).

Filling with fat or solid oil

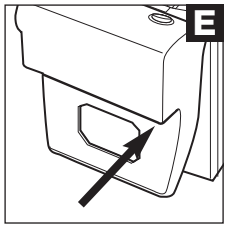
1 Cut the new blocks into pieces and place them directly into the tank. Never melt blocks of fat in the basket.
2 Plug the fryer into the mains and switch the power on using the on/off switch.
3 Set the temperature control to 160°C to melt the fat.

Melting solidified oil

If the fat has previously solidified, pierce the fat down the sides of the basket with a plastic spatula, as far as the bottom of the tank, so that any water trapped under the fat can escape as steam. Make sure not to damage the heating element in doing so. Follow 2 and 3 above.

Safety thermostat

The fryer has a safety thermostat that switches fryer off in case of overheating. This may happen if there is no (or too little) oil in the tank or if you try to melt fat without



following the previous instructions.

If the thermostat has switched the fryer off, allow the fryer to cool completely and carefully press the reset button on the back of the fryer **E**.

Cooking

There are two methods of cooking in your fryer; one general method for most food types and another for home battered products.

Remove the fryer lid before heating up and cooking.

General cooking method

1. Adjust the control dial to the desired temperature. The red temperature indicator light will illuminate.
2. When the oil or fat has reached the required temperature the light will go out.
3. Lift the basket and put it on the rest. The basket should always be in the raised position when it is to be filled with food.
4. Place the food, which should be as dry as possible, into the raised basket. Lower the basket into the tank.
5. When the food is cooked, place the basket on its raised position for a few seconds to drain.
6. Remove the basket and put the fried food in a dish with fat absorbing paper (eg. kitchen paper/kitchen roll).
7. After use, set the temperature knob to the lowest position by turning it towards you, then switch the fryer off. Remove the mains plug from the socket. Allow 2 hours for the oil to cool down.
8. Wipe any spilt oil from the fryer body.
9. Press the handle forward to unlock it from its fixed position and lower into the tank.
10. Replace the storage lid.

Cooking home-battered foods

This method allows for the fact that if wet batter is placed in the basket prior to cooking the food may stick. This method of cooking requires extreme care.

1. Adjust the temperature control to the desired temperature. The temperature indicator light will come on.
2. When the oil or fat has reached the required temperature the light will go out. Leave the basket in the down position.
3. Coat the raw food in the batter and allow it to drain slightly to get rid of the excess coating.
4. *Very carefully*, slowly lower the coated food into the hot oil, using a suitable implement or tongs. This allows the batter to become solid and prevents it sealing to the mesh of the basket. **WARNING: Take care as the oil may spit as the food is added.**
5. Follow the instructions as given in parts 5 to 10 in general cooking method.

Getting the best from your fryer

Oil and fat

- Always ensure that you use a good quality lard or oil for deep frying. We recommend corn, groundnut, rape seed or vegetable oils. Do not use margarine, butter or olive oil.
- Avoid mixing oil or fat of different qualities.
- Change the oil or fat when it becomes brown or milky in colour.
- If there are water droplets on the base of the tank, the oil should be changed.
- Change the oil in your appliance after frying 15 times.

Cooking

- Take into account the food to be cooked before you select your frying temperature. As a general guide pre-cooked food needs a higher cooking temperature than raw food.
- Your food must always be completely dry in order to avoid overflowing and to prolong the use of the oil or fat.
- All foodstuffs, particularly frozen food and potatoes, contain moisture. When lowered into the hot oil or fat, the water in the food turns to steam and escapes.

- Do not overload the basket as it may cause a drop of the temperature that may leave the food greasy.
- Your fryer will always be ready to use if you store cooled and filtered oil inside, with the lid in place.
- Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through.
- Select your cooking utensils with care. Do not use utensils that may melt. Metal utensils become hot and therefore should have insulated handles.

IMPORTANT: When using metal utensils take care not to damage the heating element.

- Your fryer has a maximum capacity of 1.2kg of food, depending on food type (see 'Frying times & temperature chart'). Food should not be filled in the basket above the max food level indicated on the basket.
- Avoid leaving food to drain for too long in the basket as the food may become soft and lose its crunchiness.

Chips

Old potatoes are ideal for making chips. Your chips should be evenly sized so that they cook evenly. They should be rinsed in a colander under a cold tap and dried using a kitchen towel or absorbent paper. For best results fry your chips at 160°C for 4-6 minutes and then place the basket on its rest. Turn the temperature dial to 190°C and when the temperature control light goes out lower the basket again for a further 2-4 minutes. During this time, shake the basket at short intervals to ensure the chips get an overall browning.

- For best results with frozen chips, we recommend no more than 800g are being used.

Emptying, cleaning

WARNING: Cleaning should only be carried out when the fryer is switched off and the plug removed from the socket. The fryer should have completely cooled. Allow two hours for the oil to completely cool.

If filled with oil

1. Remove the lid, basket and control unit.
2. Remove the tank and pour out the oil through fine muslin or absorbent paper placed in a suitable funnel into a container.
3. Wash the lid, basket and tank by hand in hot soapy water.

- You can wash the tank in the dishwasher.

4. Clean the control unit with a damp cloth and/or paper tissue.

IMPORTANT: Never immerse the control unit in water.

IMPORTANT: Ensure that the wires connected to the heating element are not damaged while cleaning.

5. Dry all parts of your fryer thoroughly and replace the tank, control unit, basket and lid. When replacing the tank, make sure that it is in the correct way round with the max/min lines to the right D.

You may store your filtered oil in the fryer if you make sure that it is covered by the lid.

If filled with fat

1. Remove the frying basket when cooking is completed and the fat is still melted and wash it separately.
2. Remove the control unit when the fat has cooled down but not solidified.
3. Allow to cool completely with the tank still in position.
4. Remove the majority of the solid fat with a plastic spatula or spoon.

Follow instructions 3-5 under 'if filled with oil' to clean the other components.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product;
- Model number as shown on the underside of the appliance;
- Serial number.

Frying times & temperature chart

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food and your own taste.

Fresh chips (1.2kg) 190ºC 10-12 minutes

Frozen chips (800g) see packet or 190ºC 10 minutes

Scampi Frozen in crumbs just enough to loosely cover the basket area
170°C 3-5 minutes

Fresh Cod, Haddock
in batter (150g) 190°C 5-10 minutes

Frozen Cod, Haddock
in batter 170°C 10-15 minutes

Frozen Plaice 190°C 5-6 minutes

Chicken portions in crumbs*
small/medium size 170°C 15-20 minutes
large size 170°C 20-30 minutes

Fresh chicken drumsticks
in crumbs 170°C 15 minutes

Beef burgers*
100% meat 170°C 2-3 minutes

*Chicken and beef burgers can taint the oil leaving a taste you may not want when frying other foods, if so change the oil.

Trouble shooting

Problem	Possible cause	*Solution*
Fryer doesn't switch on	Not plugged in	*Check the plug is in its socket and the switch in the 'on' position*
	Control unit not fitted properly	*Re-assemble as shown* **B**
	Plug itself or the socket faulty	*Check this by plugging in another appliance*
	Appliance has been turned on without fat or oil	*Allow the fryer to cool down and press the reset button concealed at the back of the fryer*
	Temperature control dial not at correct setting	*Choose cooking temperature*
Strong smell	Fat or oil has gone bad	*Replace oil or fat*
	The correct fat/oil is not being used	*Use only high quality oil or fat. Do not mix oils or fats of different types and qualities.*
Oil overflowing	Fryer is filled above maximum level	*Check oil level inside fryer body*
	Wet food placed in hot oil	*Dry food*
	Stated quantities exceeded	*Do not fry food above weight indicated*
Food not browning	Cooking temperature too low	*Adjust the dial to the correct cooking temperature*
	Basket overloaded	*Do not fry food above stated quantities and weight*
	Oil not hot enough	*Faulty thermostat. Telephone Morphy Richards consumer service using the helpline number*
Chips sticking together	Food not washed before placed into hot oil	*Wash potatoes thoroughly and dry carefully*

Two year guarantee

- **It is important to retain the retailers receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-5), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the two year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
2 The appliance has been used on a voltage supply other than that stamped on the products.
3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
4 Where the appliance has been used for hire purposes or non-domestic use.
5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

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